SC DEPARTMENT OF CORRECTIONS

-JOB POSTING NOTICE (EOE)-

OPENING DATE: 11/18/16 CLOSING DATE: 11/29/16 (4:30 PM)

SCDC INTERNAL TITLE: FOOD SVC SPEC VI SCDC POSITION #: 011382
HOURS/WEEKLY: 040.00 SHIFT SCHEDULE: 02 WORK TIME: 0800 AM - 0400 PM
LOCATION: LIEBER CORRECTIONAL INSTITUTION, RIDGEVILLE (DORCHESTER) LEVEL 3

STATE JOB TITLE: FOOD SERVICE SPECIALIST VI STATE JOB CLASS: KB30
PAY BAND/LEVEL: 06 A
BAND: 06 SALARY RANGE $ 039960 - $ 073935 SPECIAL INCENTIVE: YES
HIRING SALARY RANGE: $ 039960 - $ 044890 SCEIS POSITION #: 61020453

MINIMUM AND ADDITIONAL REQUIREMENTS:
A HIGH SCHOOL DIPLOMA AND SUPERVISORY EXPERIENCE IN QUANTITY
AND QUALITY COOKING.
(OR AN ACCEPTABLE EQUIVALENCY AS APPROVED BY THE DIVISION OF STATE
HUMAN RESOURCES). HIGH SCHOOL DIPLOMA AND EIGHT (8) YEARS EXPERIENCE
IN QUANTITY AND QUALITY COOKING, INCLUDING SIX (6) YEARS IN A
SUPERVISORY CAPACITY.

DESCRIPTION OF DUTIES:
ORGANIZES, PLANS, AND DIRECTS THE PURCHASE, PREPARATION AND SERVICE
OF FOOD AND THE MAINTENANCE OF FOOD SERVICE EQUIPMENT AND FACILITIES.
MAKES FREQUENT INSPECTIONS TO ENSURE THAT STANDARDS ARE MAINTAINED.
PLANS OR REVIEWS MENUS TO ENSURE A BALANCED DIET WITHIN ESTABLISHED
COST STANDARDS. ESTABLISHES WORK SCHEDULES AND TRAINING PROGRAMS;
SUPERVISES, INSTRUCTS AND COUNSELS EMPLOYEES. COORDINATES AND TEACHES
CORRECT TECHNIQUES OF FOOD PREPARATION FOR MAXIMUM PALATABILITY AND
APPEARANCE WITH MINIMUM WASTE. MUST BE CERTIFIED AS HAZARD ANALYSIS &
CRITICAL CONTROL POINT(HACCP)AND/OR SERVESAFE MANAGER,OR MUST ATTAIN
CERTIFICATION WITHIN 1 YEAR OF EMPLOYMENT.
COMMENTS:
MUST SATISFACTORILY COMPLETE SCDC BASIC TRAINING